**Scampo Desserts**

**Lydia Tiramisu**

**tia maria sabayon & espresso brittle**

**Apple Hand Pies**

**fresh whipped cream w/salted caramel sauce**

**Chocolate Bread Pudding**

**bourbon pecan drizzle & cassis gelato**

**Chocolate Fondant**

**peanut butter mousse, peanut ginger & orange brittle & vanilla gelato**

**Chefs Cookie Plate**

**assorted cookies**

**Pistachio Martini**

**vodka, pistachio liquor, white godiva served w/ crushed pistachio rim**

***$16***

**Dessert Wine**

**’18 Monella, Braida, moscato d’asti *12***

**’14 Vin Santo del Chianti *16***

 **’18 Sauternes, Chateau Haut-Mayne *21***

 **Inniskillin, ‘Vidal’ ice wine *24***

 **Port**

**Ramos Pinto Ruby *12***

**Ramos Pinto LBV *16***

**Ramos Pinto 10 yr *25***

**Robert Foley 28**

**Smith Woodhouse 20 yr 32**

 **Sandeman 40yr *40***